

# ChowFu.co

## stir fried clams in black bean sauce

Difficulty*	Prep	Cook
1	10-15min	10-15min

\*Difficulty on a scale from 1-5, where 1 is easiest

### Ingredients

24 Clams – Scrubbed Clean  
Ginger – Small Piece (35g)  
Garlic – 4 Cloves (15g)  
2 Red Chilies – (25g)  
Black Bean Sauce – 3 Tablespoons  
Oyster Sauce – 1 Tablespoon  
Dark Soy Sauce – 1 Tablespoon  
Peanut Oil – 3 Tablespoons  
Cornstarch – 1 Teaspoon  
White Pepper – ¼ Teaspoon  
Cilantro – Small Bunch (15g)  
2 Scallions – (25g)

### Directions

- 1.) Wash and scrub the clams thoroughly with a brush to remove any sand and grit.
- 2.) Peel and mince the garlic and ginger. Cut the chilies and scallions into fine diagonal slices. Roughly chop up the cilantro.
- 3.) Boil 3 cups of water in a pot or wok. Place the clams in the water so that they are completely submerged. Cook for 4-5 minutes.
- 4.) Remove the clams from the water. Discard any that have not opened. Reserve one cup of the clam water for later use. Mix the water with the dark soy, oyster sauce, and cornstarch.
- 5.) Heat a clean wok over high heat for one minute. Add in peanut oil and stir to coat. Add the ginger, garlic, black beans, and chilies. Stir-fry for one minute or until fragrant.
- 6.) Add the clams into the wok. Add the reserved sauce mixture into the wok and stir fry until clams are evenly coated. 2-3 minutes.
- 7.) Turn off heat. Sprinkle on white pepper to taste. Add the scallions and cilantro and stir briefly. Transfer the clams to a plate.
- 8.) Serve immediately.